

HOLIDAY MASHED POTATO BAKE

SERVES 6

- Vegetable spray
- 1 (14 oz.) can chicken broth
- 1-1/2 cups water
- 8 medium red potatoes, peeled/sliced
- 2 tablespoons butter
- 2/3 cup sour cream
- 3 tablespoons whipping cream
- 2 tablespoons mayonnaise
- 1 egg, beaten
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic salt
- 2 tablespoons spring onions (green stems only)
- 1 cup Colby Jack cheese, grated
- Bacon bits

- PREHEAT oven to 350 F.
- SPRAY 2-quart square baking dish with vegetable spray, set aside.
- COMBINE chicken broth and water in sauce pan.
- ADD potatoes to boiling broth, cook until very tender.
- DRAIN potatoes, pour into large mixing bowl.
- USING mixer, beat potatoes until mashed.
- ADD butter, sour cream, whipping cream, mayonnaise, egg, pepper and garlic salt.
- BEAT with mixer until smooth and creamy.
- ADD onions and cheese, mix well.
- POUR potato mixture into baking dish, bake for 45 minutes or until set.
- SPRINKLE with bacon bits and serve.

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